

## 2017 EOLA SPRINGS VINEYARD PINOT NOIR

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**VINIFICATION.** This 15% whole-cluster Pinot Noir saw a 7-day cold soak before beginning fermentation, after which it received two punch-downs daily. After completion of the primary fermentation, the wine was gently pressed to tank, allowed to settle for 48 hours, and then transferred to a mix of new and neutral French oak barrels for just shy of 20 months of aging. Finally, the wine was bottled without fining or filtration.

**VINTAGE.** A wet spring and cool June got the 2017 growing season off to a slow start, but warm temperatures in July and record-setting heat in August moved things along. Picking (Sept. 30<sup>th</sup>) was later than in the previous year (Sept. 14<sup>th</sup>), with better balance of sugar, acids, and tannins.

### IMPRESSIONS:

**AROMAS** - Fresh raspberry, cherry blossom, and forest floor.

**TASTE** - Flavors of just-ripened raspberries wrapped in minerality and fine-grain tannins.

**LENGTH** - A medium-length finish of 10-15 seconds with vibrancy and silky tannins. This low-pH Pinot is poised to age gracefully but is surprisingly generous in its current youth.

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**AVA - Eola-Amity Hills**

**Vineyard(s) - Eola Springs (Dumb Ox Block)**

**Avg. vine Age - 26 yrs**

**Elevation - 340'**

**Soil - Helmick, Jory, Nekia, Santiam, Woodburn**

**Clone - Pommard**

**Harvest Date - September 30<sup>th</sup>**

**Brix at Harvest - 23.7**

**Alcohol - 14.2%**

**pH - 3.57**

**TA - 5.8 g/L**

**Closure - Diam 5**

**Cooperage: French (33% new)**

**Bottled - June 14<sup>th</sup> 2019**

**Cases Produced - 72**

